



**Food Safety and Inspection Service
United States Department of Agriculture
Washington, D.C. 20250-3700**

**Recall Release
FSIS-RC-01-021**

**CLASS I RECALL
HEALTH RISK: HIGH**

Congressional and Public Affairs
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Oklahoma Firm Recalls Meat and Poultry Products for Possible *Listeria* Contamination

WASHINGTON, April 12, 2001—Bar-S Foods Co., is voluntarily recalling approximately 14.5 million pounds of ready-to-eat meat and poultry products, produced at its Clinton, Okla., establishment, that may be contaminated with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service announced today. Products being recalled include luncheon meats, whole hams, sausages, hot dogs, corn dogs, and various others.

All products produced at the Clinton facility, with the exception of cook-in-bag products, are being recalled. The products bear code "EST 471" or "EST P-471" inside the USDA seal of inspection. Products were produced prior to March 30, 2001 and packages are marked "USE BY JUN 07 01" or earlier.

The products being recalled include meat and poultry products with the following brand names:

"Bar-S"
"Bar-S Extra Lean"
"Coronado"
"Chuck Wagon"
"E-Z Carve"
"Thrifty"

Also included are all "Bar-S" 1 lb. and 3 lb. packages of corn dogs with the establishment number "P-213" or "P-1843" on the package.

[A complete list of recalled products](#), provided by the company, is attached.

The products were distributed to retail establishments, delis, and institutions nationwide and shipped to Japan, Korea, Mexico, Puerto Rico, and the South Pacific.

LISTERIA PRECAUTIONS

People at risk for listeriosis and their family members or individuals preparing food for them should:

Reheat until steaming hot the following types of ready-to-eat foods: hot dogs, luncheon meats, cold cuts, fermented and dry sausage, and other deli-style meat and poultry products. Thoroughly reheating food can help kill any bacteria that might be present. If you cannot reheat these foods, do not eat them.

Wash hands with hot, soapy water after handling these types of ready-to-eat foods. (Wash for at least 20 seconds.) Also wash cutting boards, dishes, and utensils. Thorough washing helps eliminate any bacteria that might get on your hands or other surfaces from food before it is reheated.

Do not eat soft cheeses such as feta, Brie, Camembert, blue-veined or Mexican-style cheese. You can eat hard cheeses, processed cheeses, cream cheese, cottage cheese, and yogurt.

"Because of the potential for foodborne illness, we urge consumers to check their refrigerators and freezers to see if they have purchased any of these products," said Thomas J. Billy, FSIS administrator. "If they find the recalled products, consumers should not eat them, but return them to the point of purchase. Consumers may also wish to ask delis and restaurants they patronize if they purchased products that are subject to the recall."

The problem was discovered through FSIS microbiological testing. The Clinton plant has been voluntarily closed since March 29, 2001.

Consumption of food contaminated with *Listeria monocytogenes* can cause listeriosis, an uncommon but potentially fatal disease. Healthy people rarely contract listeriosis. Listeriosis can cause high fever, severe headache, neck stiffness, and nausea. Listeriosis can also cause miscarriages and stillbirths, as well as serious and sometimes fatal infections in those with weak immune systems--infants, the frail or elderly, and persons with chronic disease, with HIV infection, or taking chemotherapy.

FSIS has received no reports of illness associated with consumption of this product. Anyone concerned about an illness should contact a physician.

Consumers with questions about the recall may contact Leslie Pellillo, director of marketing, Bar-S Foods Co., at (602) 285-5293. Media with questions may contact Tom Weinman, vice president administration, Bar-S Foods Co., at (602) 264-7272.

Consumers with food safety questions can phone the toll-free USDA Meat and Poultry Hotline at 1-800-535-4555. The hotline can be reached from 10 a.m. to 4 p.m. (Eastern Time) Monday through Friday, and recorded food safety messages are available 24 hours a day.

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NOTE: Access news releases and other information at the FSIS Web site at <http://www.fsis.usda.gov>

Do not drink raw, unpasteurized milk or eat foods made from it, such as unpasteurized cheese.

Observe all expiration dates for perishable items that are precooked or ready-to-eat.

USDA RECALL CLASSIFICATIONS

Class I This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death.

Class II This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.

Class III This is a situation where the use of the product will not cause adverse health consequences.

For Further Information, Contact:

- **Consumers:** Meat and Poultry Hotline, 1-800-535-4555 or (202) 720-3333 (voice);
1-800-256-7072 (TTY)
- **Media:** (202) 720-9113

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